



Linee automatiche  
di frittura e bollitura  
Automatic lines for  
frying and boiling production

## **INDUSTRIAL DEEP FRYER MOD. 100 LD (FOR PASTRY)**



### **FEATURES:**

- Specific industrial fryer for pastry
- Container dimension
- Exceptional heat exchange on large surface
- Digital thermostat controlled temperature
- Reduced deterioration of oil
- Low CO with high yields
- In practice... a quality and quantity of product never seen before
- With user's manual and electric circuit



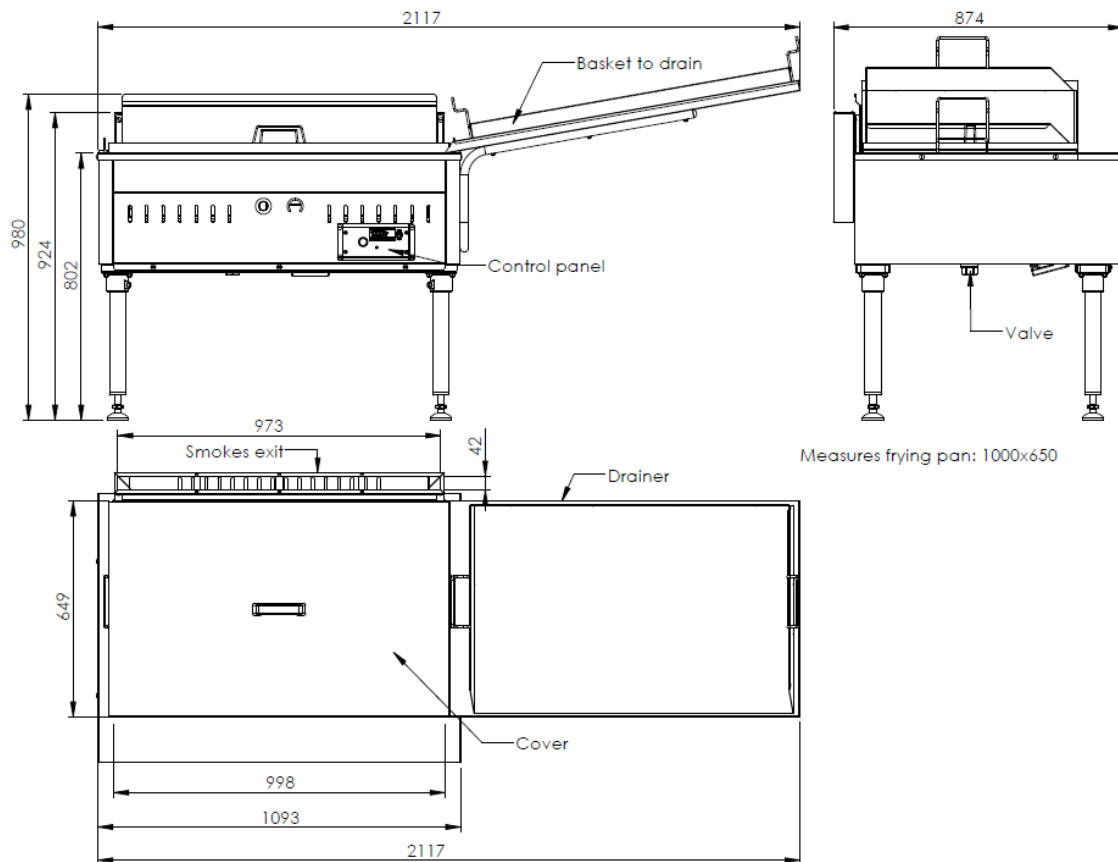


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### TECHNICAL FEATURES:

- Encumbrance measures cm 109,5x87,5
- Frying pan measures cm 100x65
- Encumbrance measures cm 212x87,5
- Draining board that you can hook on two sides
- 2 baskets
- About 109 liters of oil
- Gas burner by 27300 kCal/h → 31,5 kW/h
- Power supply 220V 20W
- Gas connection 1/2"
- Digital thermostat control
- Emergency reset thermostat manual
- Removable electrical panel
- Costruction in stainless steel AISI 304
- CE

### DIMENSIONS:



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